

The temperatures at which the cream ripening commenced in 90 per cent of the cases lay between the points of 57 degrees and 64.4 degrees Fahr., and the proportion of fermentation starter added to the cream was from 4 to 8 per cent.

We find also by the printed list of awards that the score for quality ranged between 5 and 14 points (out of a possible 15), averaging 10.60. The following awards were made:—

Silver medals (24), to all butter scoring 12-1/9 points and over, 65 bronze medals to butter scoring 11-5/8 to 12 points, and 'honourable mention' to 164 exhibits scoring 8-8/9 to 11-4/9 points.

One of the experts, who afterwards delivered the lecture, giving a critical review of the quality of the exhibits as a whole, stated that 82 per cent of the butter shown was of first-class marketable quality, the remainder being seconds, with the exception of a few exhibits which were considered unsuitable for export.

It was quite interesting to note the large number of creamery men and exporters present comparing notes with catalogue of awards and butter tryer in hand, examining the butter for themselves not only to ascertain the requirements of the trade, but also to study the defects of the butters which had received the lowest scores, and remarks such as 'impure,' 'tallowy,' 'sour,' &c.

Now and then one or more of the judges were called upon to define by practical demonstration certain defects which had been noted in the awards.

In view of the opportunity which the visiting buttermakers have at all such exhibitions of a full discussion and examination, one cannot but be convinced that these form a very important feature of the Danish dairy industry. They aim at mutual instruction and improvement. They constitute to all intents and purposes a contest between the individual creameries and buttermakers, who send forward only what they consider themselves to be their very best product; and judging by the amount of interest shown by the exhibitors on this occasion, some 400 buttermakers being present, and the public generally, there can be no doubt of the educational value of these shows to all who are interested.

The provincial, as well as the local shows, are of an ambulatory nature, and are held wherever the best accommodation can be found for the exhibits, the public lectures, and for the numerous visitors.

The larger towns and cities hold out considerable inducement in the way of accommodation and money grants for the privilege of doing honour to the dairying interests of the province in which they are situated, and manufacturers of creamery machinery, equipment and supplies are always eager to secure space and make tasteful displays of some of the newest things which they consider the creamery men should see and buy.

Plate 4 shows the arrangements of the butter section at one of the large provincial exhibitions held in Odense in 1900. The machinery exhibit can be seen through the glass partition in the background.

PERMANENT OR STATE BUTTER EXHIBITIONS AT COPENHAGEN.

The 'Consecutive Series of Permanent Butter Shows' have been conducted at the Experimental Laboratory of the Royal Agricultural and Veterinary College, Copenhagen, since the year 1889.

The late Professor Fjord had, up to that time, engaged in extensive experimental and research work along the lines of dairying, which was still in its infancy, and he recognized the fact that if this branch of agriculture was to attain the importance anticipated, the co-operation of the government should be enlisted even to a greater extent than heretofore. Fjord formulated and submitted to the government and parliament a plan which he considered, if adopted, would be the means of effecting a general improvement in the quality of Danish export butter.

The plan received the cordial support of the legislative authorities and a sufficient sum of money was readily granted to enable Fjord to initiate what has since been known as the 'Consecutive Series of Butter Shows.'